

DETAILS OF INSPECTION VIOLATIONS and CORRECTIVE ACTIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	POTABLE WATER	05	0	Yes
THE DISTRIBUTION HALOGEN ANALYZER WAS OUT OF CALIBRATION. THE ANALYZER READING WAS 0.37 PPM AND THE MANUAL TEST READ 0.61 PPM.				
<i>The distribution halogen analyzer has been calibrated and is working within close range of the manual tests.</i>				
2	POTABLE WATER	06	0	No
THE FAR POINT ANALYZER/RECORDER CHARTS WERE NOT SIGNED.				
<i>The recorder charts are signed every day by the designated person when being changed.</i>				
3	POTABLE WATER	08	1	No
THERE WAS NO LOG SHOWING THE HALOGEN LEVELS OF THE PRODUCTION WATER. IT WAS STATED THAT THE LEVELS WERE TESTED.				
<i>A log has been set up to show the halogen levels of the production water.</i>				
4	POTABLE WATER / BACKFLOW PROTECTION	08	1	No
THE VESSEL HAS NOT DEVELOPED A COMPREHENSIVE CROSS-CONNECTION CONTROL PLAN THAT IDENTIFIES THE LOCATION OF BACKFLOW PREVENTION DEVICES ON HIGH RISK CONNECTIONS, OR THE ROUTINE INSPECTION AND/OR TESTING OF BACKFLOW PREVENTION DEVICES.				
<i>The vessel worked out a detailed cross-connection control plan for high risk connections and set up regular routine inspections by specialists, which will be logged and reports available on board.</i>				
5	POTABLE WATER / BACKFLOW PROTECTION	08	1	No
THE FOLLOWING AREAS HAD VACUUM BREAKER TYPE BACKFLOW PREVENTION DEVICES INSTALLED BUT REQUIRED CONTINUOUS PRESSURE TYPE DEVICES:				
HIGH PRESSURE WASHING SYSTEM IN GARBAGE ROOM CREW AND ENGINE ROOM LAUNDRY MACHINES				
<i>Above mentioned areas have been changed to continuous pressure type devices.</i>				
THERE WERE SEVERAL CONTINUOUS PRESSURE TYPE BACKFLOW PREVENTION DEVICES INSTALLED ON THE WATER SUPPLY LINES TO THE MACHINES IN THE MAIN LAUNDRY, IT WAS STATED THAT THE WATER PROVIDED TO THESE MACHINES WAS TECHNICAL WATER. IF THIS IS INDEED TECHNICAL WATER NO BACKFLOW PROTECTION IS REQUIRED ON THEM AND THESE COULD BE USED FOR OTHER APPLICATIONS.				
<i>The backflow prevention devices have been removed to be used in other areas, the laundry is indeed supplied with technical water to the machines.</i>				
6	POTABLE WATER / BACKFLOW PROTECTION	08	1	No
THE PASSENGER SHOWERS DID NOT HAVE BACKFLOW PREVENTION DEVICES INSTALLED. THE SHOWER HOSES WERE LONG ENOUGH TO REACH BELOW THE FLOOD LEVEL RIM OF THE BATH TUBS.				
<i>Back flow prevention devices for the passenger showers have been supplied and are to be installed within a short time.</i>				
7	POTABLE WATER / BACKFLOW PROTECTION	07	0	Yes
THE POTABLE WATER FILLING LINE TO THE WHIRLPOOL HAD A SUBMERGED INLET AND NO BACKFLOW PREVENTION DEVICE INSTALLED ON THE SUPPLY LINE.				
<i>The whirl pool is not in use due to technical and operational reasons and might be removed at all. Anyhow, when the whirlpool is considered to be used again, a decent backflow prevention device will be installed before operation is commenced.</i>				

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8	POTABLE WATER / BACKFLOW PROTECTION	08	1	No
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THE COMPRESSED AIR LINE TO THE POTABLE WATER HYDROPHORE TANK WAS PERMANENTLY ATTACHED TO THE TANK.

The compressed air line has a decent coupling now and is removed when not in use.

9	POTABLE WATER / BACKFLOW PROTECTION	07	0	Yes
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THE WATER FILLING LINE TO THE A/C EXPANSION TANK HAD A SUBMERGED INLET AND NO BACKFLOW PREVENTION DEVICE INSTALLED ON THE SUPPLY LINE. THERE WAS SOME QUESTION WHETHER THE WATER TO THIS SYSTEM WAS POTABLE OR TECHNICAL.

IF THE WATER IS TECHNICAL NO BACKFLOW PROTECTION IS REQUIRED

The supply of the A/C expansion tank is technical only and no backflow prevention is required.

10	POTABLE WATER / BACKFLOW PROTECTION	08	1	No
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THERE WAS NO RECORD THAT THE REDUCED PRESSURE (RP) PRINCIPLE BACKFLOW PREVENTER WAS TESTED AFTER INSTALLATION AND NO TEST KIT WAS AVAILABLE ONBOARD THE VESSEL.

IT WOULD BE ACCEPTABLE IF THE TESTING OF THESE DEVICES WAS DONE BY QUALIFIED PERSONNEL NOT ASSIGNED TO THE VESSEL.

An inspection of all critical devices will be arranged on a regular base and logged. The report will be made available on board for inspections.

11	WHIRLPOOL SPA	10	0	No
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THE LOG FOR THE WHIRLPOOL SPA INDICATED THAT HALOGEN RESIDUALS WERE TESTED EVERY 4 HOURS INSTEAD OF EVERY HOUR.

ADDITIONALLY THERE WAS NO INDICATION THAT THE HALOGEN LEVEL WAS RAISED TO 10 PPM AND CIRCULATED FOR 1 HOUR AT THE END OF THE DAY.

THE UNIT HAS NOT BEEN FULLY OPERATIONAL SINCE IT WAS INSTALLED DUE TO A LEAK IN THE OVERFLOW SYSTEM.

The whirl pool is not in use due to technical and operational reasons and might be removed at all. Anyhow, when the whirlpool is considered to be used again, tests will be conducted every hour and the halogen level will be raised to 10 ppm at the end of the day for 1 hour.

12	SWIMMING POOL & WHIRLPOOL SPA	10	0	No
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THE VESSEL DID NOT HAVE A FECAL ACCIDENT PLAN.

A sample of a fecal accident report was received and adapted to the particulars of the ship. The ship has now a fecal accident plan.

13	VENTILATION SYSTEM	41	0	No
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THE CONDENSATE DRIP PANS OF THE AIR HANDLING UNITS WERE NOT APPEAR TO BE ACCESSIBLE FOR INSPECTION AND CLEANING.

THERE WAS AN ACCESS PANEL IN PLACE BUT IT WAS SEALED TO THE UNIT.

Step by step all condensate drip pans of all A/C units are made accessible for inspection and cleaning. This process should be finished within a month time from now.

14	INTEGRATED PEST MANAGEMENT	40	0	No
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THE VESSEL DID NOT HAVE A WRITTEN INTEGRATED PEST MANAGEMENT (IPM) PROGRAM. A CONTRACT PEST MANAGEMENT SERVICE COMPANY WAS ONBOARD AT THE SAME TIME AS THIS INSPECTION TO ASSIST THE VESSEL IN DEVELOPING THIS PLAN.

The ship should have received a written IPM by now. A contractor was onboard to develop this plan, carried out minor pest treatment and was to send the completed IPM back on board within a month time.

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15	POTABLE WATER	08	1	No
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THE TOP SHELF OF THE POTABLE WATER HOSE LOCKER WAS NOT PROVIDED WITH A DRAIN HOLE.

Drain holes have been drilled into the top shelf of the potable water hose locker.

16	PROVISIONS	34	1	No
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ICE WAS FORMING ON THE CONDENSER DRAIN PAN, DRAIN PIPE, AND COLLECTING ON THE DECK BELOW IN THE WALK-IN FISH, RAW MEAT, AND ICE CREAM FREEZERS.

The heated wire in the drain pipes of the deep freeze walk-ins was to be brought into operation again. No more ice should be forming in the rooms and at the equipment anymore.

17	PROVISIONS	19	2	No
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WATER AND JUICES WERE STORED ON DISHWASH TRAYS IN THE WALK-IN REFRIGERATOR AND IN THE COOKED MEAT FREEZER. LIQUORS IN BOXES WERE STORED ON THE DECK IN THE LIQUOR WALK-IN STORAGE ROOM.

The dish wash shelves have been remove from the stores. Water and juices are either stored on proper pallets or shelves. All liquors are stored on shelves without been boxed.

18	PROVISIONS - VEGETABLE PREPARATION	19	2	No
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THE 3 COMPARTMENT DISHWASHING SINKS ARE ALSO USED FOR WASHING VEGETABLES.

The 3 compartment sinks are not used for dishwashing anymore, respective signs have been removed too.

19	PROVISIONS - DRY STORES	19	2	No
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A WASTEWATER PIPE DIRECTLY ABOVE THE BAGS OF DRY GOODS HAD TWO PIPE CONNECTIONS WITH MECHANICAL COUPLINGS.

The mechanical couplings of the pipes will be removed, the pipes will receive welding with smoothened surface.

20	FOOD SERVICE GENERAL	34	1	No
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WASTEWATER DRAIN LINES FROM THE FOLLOWING SINKS WERE DIRECTLY CONNECTED TO THE MAIN DRAIN (WITHOUT AN AIR-BREAK OR AIR-GAP VISIBLE): PROVISIONS - FISH PREPARATION SINK, CREW MESS DISHWASH -PRE WASH SINK, MAIN GALLEY POT WASH - PRE WASH SINK, AND MAIN GALLEY MEAT PREPARATION SINK,

The drain pipes will be broken and provided with an adequate air gap. The mentioned sinks should be up to standard within a month time.

21	FOOD SERVICE GENERAL	30	1	No
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MOST HANDWASHING STATIONS IN THE PROVISIONS SPACES, GALLEYS, MESSSES, PANTRIES, OR BARS WERE NOT EQUIPPED WITH WASTE TOWEL RECEPTACLES. THE HANDWASH STATIONS AT THE LIDO LOUNGE AND DISCOVERER LOUNGE FRONT BARS WERE NOT EQUIPPED WITH A PAPER TOWEL DISPENSER OR WASH HANDS OFTEN SIGNS.

All hand washing stations are now equipped with soap and towel dispenser, signs and waste towel receptacles.

22	MAIN GALLEY - BAKERY	38	0	No
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THE WASH, RINSE, AND SANITIZE BUCKETS AND TOWELS WERE STORED DIRECTLY ON THE BAKERY PREPARATION COUNTER BETWEEN USES.

The buckets are to be removed after uses. The crew member in charge of cleaning were instructed accordingly.

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NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
23	MAIN GALLEY - POT WASH	21	1	No
A DIFFICULT TO CLEAN GAP WAS PRESENT ALONG THE OUTER PERIMETER OF THE DIRTY POT SINK AND COUNTER, WHERE THEY JOIN THE BULKHEAD.				
<i>A new pot wash counter with drop, dump and cleaning area was ordered and to be received within 2 month time. The counter will be installed without a difficult to clean gap as per sanitary standards.</i>				
24	MAIN GALLEY - POT WASH	20	2	No
THE SURFACE OF THE CLEANED CUTTING BOARDS WERE HEAVILY SCORED AND DIFFICULT TO CLEAN.				
<i>The cutting boards with grooves and deep cuts were planed or replaced already.</i>				
25	MAIN GALLEY - HOT GALLEY	21	1	No
THE COUNTERTOP COMBINATION OVEN WAS MOUNTED ONLY 1/2 INCH ABOVE THE COUNTER, MAKING THE COUNTERTOP BELOW DIFFICULT TO ACCESS AND CLEAN.				
<i>The countertop combination oven was sealed to the countertop without a difficult to clean area below the equipment.</i>				
26	MAIN GALLEY - HOT GALLEY	27	1	No
THE COUNTERTOP BENEATH THE COMBINATION OVEN WAS SOILED WITH DIRT RESIDUE.				
<i>The countertop beneath the combination oven was cleaned before been sealed of.</i>				
27	MAIN GALLEY - POT WASH, HOT GALLEY	27	1	No
THE EXHAUST HOOD ABOVE THE POTWASH MACHINE WAS HEAVILY SOILED WITH DIRT AND DUST DEBRIS. THE HOT GALLEY RANGE HOOD INTERIOR SURFACES WERE HEAVILY SOILED WITH GREASE AND DIRT DEBRIS AS WELL.				
<i>An access panel is to be installed into the existing hoods in order to allow proper cleaning. The crew member in charge for cleaning and their supervisors were instructed not to forget this equipment in their routine.</i>				
28	MAIN GALLEY - HOT GALLEY	21	1	No
THE DOOR GASKETS WERE SPLIT ON THE 3-DOOR UNDERCOUNTER REACH-IN REFRIGERATOR.				
<i>New door gaskets were ordered, the split ones will be replaced.</i>				
29	MAIN GALLEY - HOT GALLEY	21	1	No
DIFFICULT TO CLEAN GAPS WERE PRESENT BETWEEN THE RANGES.				
<i>The gaps between the ranges were sealed by stainless steel stripes.</i>				
30	MAIN GALLEY - HOT GALLEY	27	1	No
THE SURFACES BETWEEN THE RANGES WERE HEAVILY SOILED WITH GREASE AND FOOD RESIDUE.				
<i>The gaps between the ranges were cleaned before been sealed of with metal stripes.</i>				

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
31	MAIN GALLEY - GENERAL	21	1	No
DIFFICULT TO CLEAN, RIBBED CONDUIT WAS USED FOR THE ELECTRICAL CONNECTIONS TO THE TILTING PAN, SOUP KETTLES, FRYERS, AND GRILL. THIS WAS ALSO THE CASE AT THE PASTRY UNDERCOUNTER REFRIGERATOR CONDENSATE LINE.				
<i>The ripped conduit has been replaced by stainless steel pipes that host tightly the electrical wiring and the condensate line of the undercounter refrigerator.</i>				
32	MAN GALLEY - GENERAL	27	1	No
THE RIBBED CONDUIT USED ON THE VARIOUS COOKING EQUIPMENT IN THE HOT GALLEY WAS SOILED WITH FOOD AND DIRT OR GREASE RESIDUE.				
<i>The ribbed conduit of various equipment has been replaced with easy cleanable equipment whenever possible or carefully cleaned.</i>				
33	MAIN GALLEY - HOT GALLEY	33	0	No
LOOSE BULKHEAD PROFILES WERE PRESENT BEHIND THE TILTING PAN PORT AND UNDER THE ADJACENT COUNTER AFT. OPEN HOLES WERE PRESENT IN THE AFT BULKHEAD PANEL BEHIND THE SOUP KETTLES.				
<i>The loose profiles were attached to the bulkhead by welding again and the mentioned open holes covered or sealed.</i>				
34	CREW MESS - DISHWASH	22	2	No
CLEAN GLASSWARE WAS STORED IN DISHWASH RACKS ON THE DECK. ADDITIONALLY, SEVERAL DISHWASH RACKS WERE STORED ON THE DECK IN THIS AREA.				
<i>The clean glassware was placed on racks in the clean dish area. All equipment was removed from the deck and raised into proper positions.</i>				
35	CREW MESS - DISHWASH	22	2	No
CLEANED PLATES WERE HUNG AT THE DIRTY DISHWARE LANDING, DIRECTLY WHERE DIRTY DISHES WERE LOADED INTO THE DISHWASH MACHINE. ADDITIONALLY, TWO RACKS FILLED WITH CLEAN UTENSILS WERE STORED ON THE DIRTY LANDING SHELF DIRECTLY ABOVE THE CLEANED PLATES.				
<i>The clean plates were moved to the clean dish and utensil area and the staff in charge of cleaning and storing was instructed accordingly.</i>				
36	CREW MESS	20	2	No
DIFFICULT TO CLEAN EXPOSED FAN COILS WERE PRESENT INSIDE THE 2-DOOR UNDERCOUNTER REACH-IN REFRIGERATOR.				
<i>A stainless steel cover is to be installed into the refrigerator in order to protect the fan coil from dirt splash. Decent material was ordered and is to arrive to the ship soonest to be installed.</i>				
37	CREW MESS - SERVICE LINE BUFFET	36	0	No
THE ARTIFICIAL LIGHT LEVEL ALONG THE BUFFET LINE COULD NOT BE INCREASED TO 220 LUX FOR CLEANING.				
<i>Additional lights were on order and have arrived to the ship already. They are installed, the light level is sufficient now.</i>				

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NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
38	MAIN PANTRY - BEVERAGE STATION	21	1	No
THE COFFEE MACHINE WAS MOUNTED ON LEGS ONLY 1 INCH ABOVE THE COUNTER, MAKING THE COUNTERTOP DIFFICULT TO ACCESS AND CLEAN.				
<i>The coffee machine has been raised already to make the countertop below accessible for proper cleaning.</i>				
39	MAIN PANTRY - BEVERAGE STATION	27	1	No
THE COUNTERTOP BENEATH THE COFFEE MACHINE WAS SOILED WITH DUST DEBRIS.				
<i>The countertop is now well accessible has been kept clean from any debris since then.</i>				
40	MAIN PANTRY AND LIDO BAR PANTRY	19	2	No
ICE SCOOPS WERE STORED ON TOP OF THE ICE MACHINES IN CONTAINERS WITH CHLORINE SOLUTIONS ABOVE 100 PPM BETWEEN USES.				
<i>Holders and hooks for the ice scoops have been installed adjacent to the machines.</i>				
41	MAIN PANTRY	20	2	No
THE COUNTER MODEL ICE CREAM MACHINE HAD SLOT HEAD SCREW FASTENERS ON THE INTERIOR MIXER FLAPS.				
<i>The slot head screws will be replaced by bolts without slot. An order has been placed and the material is to arrive to the ship soon.</i>				
42	MAIN PANTRY - DISHWASH	36	0	No
THE ARTIFICIAL LIGHT LEVEL AT THE SINGLE RACK GLASHWASH MACHINE WAS BELOW 220 LUX.				
<i>Additional lights were on order and have arrived to the ship already. They are installed, the light level is sufficient now.</i>				
43	MAIN PANTRY - DISHWASH	22	2	No
NUMEROUS DISHWARE RACKS WERE STACKED ON THE DECK IN THIS AREA.				
<i>The dishware racks were removed from the deck. Any additional racks in excess of what was needed were packed and placed in a storage area.</i>				
44	MARCO POLO DINING ROOM	21	1	No
GAPS WERE PRESENT ALONG THE EXTERIORS OF THE WAITER STATIONS WHERE THEY JOIN TOGETHER.				
<i>The gaps between the waiter stations were sealed in order to avoid debris build-up.</i>				

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45	DISCOVERER LOUNGE - PANTRY	22	2	No
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THE GLASSWASH MACHINE WAS NOT EQUIPPED WITH A THERMOMETER AND THERE WAS NO MANUFACTURERS DATA PLATE AFFIXED TO THE MACHINE WITH THE PARAMETERS OF OPERATION. THERE WAS NO DATA PLATE PROVIDED ON THE GLASSWASH MACHINE IN THE LIDO LOUNGE PANTRY EITHER.

The manufacturer has been contacted regarding the installation of a thermometer. A data plate was fabricated based on the information from the manufacturers manual and posted adjacent to the machine.

46	LIDO LOUNGE - PANTRY	24	0	Yes
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THE FINAL RINSE TEMPERATURE OF THE GLASSWASH MACHINE WAS ONLY 125 °F AT THE DISH SURFACE. THE MACHINE WAS WARM BUT NOT IN USE AT THE TIME OF THE TEST.

The final rinse temperature was brought to standard before the machine was used for service again.

47	FOOD SERVICE GENERAL	20	2	No
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NUMEROUS UNDERCOUNTER REACH-IN REFRIGERATORS HAD INTERIOR SHELF SLOTS FASTENED WITH SLOT HEAD SCREWS.

Many slot had screws have to be replaced in numerous undercounter refrigerators. This repair has been started will continue until completed.

48	COMMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .